Receipt Inspection Considerations: Meat and Poultry

Public Health Apprentice Course

Overview

- General considerations
- Video
- Food safety considerations on receipt
- Quality assurance receipt inspection

General Considerations

- Raw--consider contaminated
  - Pathogens and spoilage microbes
- *Intact* Meat and Poultry
  - Primal/sub-primal cuts
    - Large cuts of beef/pork from carcasses (commissaries order these big cuts and then the commissary meat personnel cut them into smaller pieces such as steaks, roasts, etc. to sell)
  - Surface contamination (except some parasites such as trichinella worms)

General Considerations (cont.)

- *Comminuted* meats and poultry
  - Grinding or chopping
  - Examples?
  - Where are the pathogens likely to be found in comminuted meat/poultry?
- Video example of Boxed Beef and Ground Beef production at a processing plant...

Considerations on Receipt

- Temperature
  - At what temperature should red meats and poultry be delivered?
- Approved source determination
  - What are the approved source listings for meat and poultry products?
- Evaluate packaging integrity
  - What about loss of vacuum?
- When opening vacuum packed meats, allow them to “off-gas” for 20-30 minutes before evaluating wholesomeness
  - Red meats should “bloom” in that time

Quality Assurance on Receipt

- Boxed Beef Quality Assurance inspection--work with meat managers!
  - Use Boxed Beef Inspection Guide (“DeCA 1/4” Trim Guide”)
    - Based on the Technical Data Sheets in DeCA contracts
    - Each base received a copy of the guide
    - Can train meat market managers to use the guide--document training and be available for consultations when problems arise!
  - This is only inspection for quality--no food safety concerns with this guide!

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